G2078 BOILING PANS
45, 90 and 135 litre SP/DP

USERS INSTRUCTIONS

SECTION 1 - GENERAL DESCRIPTION

SECTION 2 - LIGHTING and OPERATIONS

SECTION 3 - COOKING HINTS

SECTION 4 - CLEANING and MAINTENANCE

These appliances have been CE-marked on the basis of compliance with the Gas Appliance Directive for the Countries, Gas Types and Pressures as stated on the Data Plate.

These appliances MUST BE installed by a competent person in compliance with the INSTALLATION AND SERVICING INSTRUCTIONS and National Regulations in force at the time. Particular attention MUST be paid to the following:

Gas Safety (Installation & Use) Regulations

Health and Safety at Work Act

Furthermore, if a need arises to convert the Appliance for use with another gas, a competent person must be consulted. Those parts which have been protected by the manufacturer MUST NOT be adjusted by the User.

Users should be conversant with the appropriate provisions of the Fire Precautions Act and the requirements of the Gas Safety Regulations. in particular the need for regular servicing by a competent person to ensure the continued safe and efficient performance of the Appliance.

WARNING - TO PREVENT SHOCKS, ALL APPLIANCES WHETHER GAS OR ELECTRIC, MUST BE EARTHED

Upon receipt of the User's Instruction manual, the installer should instruct the responsible person(s) of the correct operation and maintenance of the Appliance.

This equipment is ONLY FOR PROFESSIONAL USE, and shall be operated by QUALIFIED persons. It is the responsibility of the Supervisor or equivalent to ensure that users wear SUITABLE PROTECTIVE CLOTHING and to draw attention to the fact that, some parts will, by necessity, become VERY HOT and will cause burns if touched accidentally.

Falcon Foodservice Equipment

HEAD OFFICE AND WORKS

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T100561 Ref.1

SECTION 1 - GENERAL DESCRIPTION

WARNING

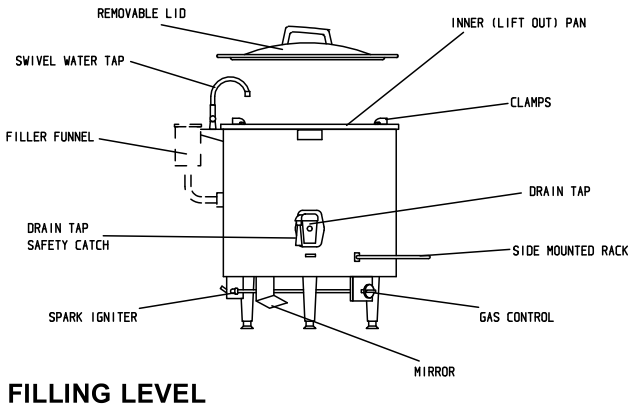
UNDER NO CIRCUMSTANCES MUST THE BURNER BE TURNED ON WHEN PAN IS EMPTY, NOR SHOULD IT BE LEFT TO BOIL DRY.

FAILURE TO OBSERVE THIS WILL INVALIDATE THE WARRANTY

The boiling pan is provided with a strainer to fit in pan bottom and also a lift off cover. This can be stored in side mounted rack when not in use. A swivel tap may be provided if specified. The arm is of sufficient length to enable inner pan of a dual purpose model to be filled also. A side mounted filler pot is provided on dual purpose units. The lift-off cover fits both inner and outer pans of a dual purpose model.

The gas tap has a built-in flame failure device. In the event of pilot being extinguished or the mains gas being turned off for any reason, the burner will shut down until lighting procedure is undertaken again. A spark igniter is provided to light pilot and a mirror is located below pan to enable pilot and burner to be monitored.

An easy to clean drain tap is fitted to all models.



FILLING LEVEL

Single Purpose Pans

Normal capacity is up to the indicator mark on rear of pan wall, 75mm below brim. This capacity should never be exceeded if boil over is to be avoided.

Dual Purpose Pans

Outer Jacket

The level is correct when 50mm of water - up to level mark within filler pot - is evident when inner pan is clamped in position.

Inner PAN

This should be filled to no more than outer pan brim level.

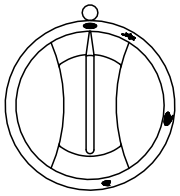
GAS CONTROL

There are four set operating positions as illustrated:

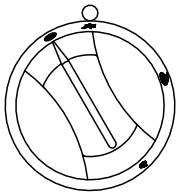
Because of a built-in safety stop, it is necessary to push knob inward before trying to turn it from off to ignition and from ignition to off.

The burner can be regulated between full on and low rate as required. Settings are generally determined by experience.

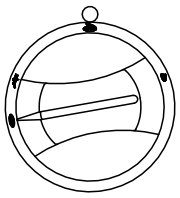
POSITION 1 ●
Burner & pilot
OFF



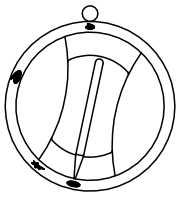
POSITION 2
Pilot ignition or
Pilot 'ON' only



POSITION 3
Burner full on



POSITION 4
Burner 'ON' at
Economy rate



SECTION 2 - LIGHTING and OPERATIONS

TO LIGHT THE BURNER

a) Check pan contains correct water level.

To Light Pilot

b) Press in burner control knob, turn to Position 1, then release.

c) Press control fully in and hold.

d) Press igniter button in and release. Check mirror, by viewing at an angle of approximately 45°, that spark lights pilot.

e) If pilot does not light first time, repeat Step d) but not more than 4 times before turning off the gas and waiting at least 3 minutes. Should pilot fail to light after continuous attempts, it can be lit by a taper as follows:

Carry out Steps 1 to 3.

Apply taper to pilot burner from below while viewing in the mirror.

f) With pilot lit, continue to hold control knob in for a further 20 seconds (slow count from 1 to 20) and release it. If pilot goes out, repeat Steps c) to f).

To Light Burner

g) Turn burner control full on (Position 2).

h) Check burner lights from pilot and adjust knob to required heat setting.

TURNING OFF THE BURNER

To leave pilot lit with burner off, turn burner control back to pilot position.

To turn off pilot, press knob in and turn it fully clockwise to off position.

SECTION 3 - COOKING HINTS

USING THE PAN

Do not light burner when pan is empty.

Do not overfill pan.

Position inner pan and clamp in position. Fill outer pan using filler pot to a visible depth of 50mm and replace pot cover. Charge inner pan with food as required and light burner.

Allow pan to heat up and adjust knob to maintain simmer in outer pan between full and low rate. Do not leave full on or water between pans will boil away. Top up water in outer pan periodically to maintain correct level.

As a general guide, pan will take approximately 1 hour to boil from cold when filled to capacity with water.

Always turn burner to off (or pilot only) before emptying pan contents.

When lifting cover from a hot pan, grasp centre handle and raise rear edge first. This will direct steam to be directed away from the operator.

Lift cover to a vertical position to allow condensation to drip back into pan. Store cover in side-mounted rack. Ladle cooked food out of inner pan.

Single purpose pans are best suited for heating water to cook vegetables, etc. Thick soups and milk foods are best cooked in a dual purpose pan to avoid sticking and/or burning due to direct heat.

Where vegetable baskets or containers are used, these should be placed upon strainer plate.

Dual purpose pans may be used as single purpose when inner pan is removed. Inner pan is primarily used when direct heat is not an option.

SECTION 4 - CLEANING and MAINTENANCE

Regular cleaning is recommended while the pan is still warm after completion of work. Always check that drain tap and dual purpose filler funnel pipe is free from obstruction.

Important Note

Pan bowl must be drained completely after use. Wash out and wipe down when pan is still warm - not hot - from use.

Cleaning agents of an acidic nature should never be used to clean pan.

Drain Tap

This is specially designed to be cleaned easily. The instructions for dismantling are available on a label on top of the device.

Lift up safety catch. Lift handle fully and turn tap to on position and remove plug. When replacing, lift safety catch and handle. Inset plug. Turn to off position, drop catch and handle.

The plug should always be lubricated and never used dry. A good quality frying oil can be used as a lubricant.

Never lift safety catch when pan contains liquid.